

## PATENT ABSTRACTS OF JAPAN

(11)Publication number : 11-314668

(43)Date of publication of application : 16.11.1999

(51)Int.Cl.

B65D 81/20  
B65D 30/24  
B65D 81/24  
B65D 81/26

(21)Application number : 10-140430

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(22)Date of filing : 08.05.1998

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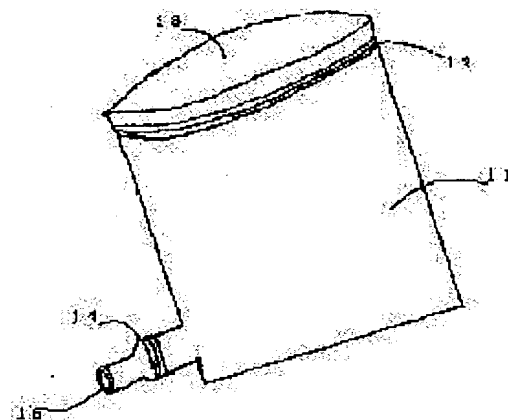
## (54) SIMPLE VACUUM CONTAINER

## (57)Abstract:

PROBLEM TO BE SOLVED: To exhaust gas inside a bag simply for preservation of food by a method wherein the structure of a resin bag is made so that the gas inside the bag is shut off from gas at the outside, and a gas-drawing mouthpiece wherewith the gas inside the bag can be drawn with the mouth of the user is provided at the bag.

SOLUTION: Firstly food is put in a plastic bag main body 11 through its mouth 13 and a fastener 12 is fastened. Then, gas inside the bag 11 is drawn out with the mouth of the user through a gas-drawing mouthpiece 15, and with a fastener 14 for shutting off air closed, the inside of the bag 11 is shut off from the outside air. Thereupon, the air at the outside of the bag 11 does not come into the inside of the bag 11. As occasion demands, deoxidizer is put in the bag 11.

Furthermore, the deoxidizer is housed in an easily destructible container at the inside of the bag 11. Then, the deoxidizer is made to touch the air remaining in the bag 11 by breaking the container, and thereby the residual oxygen is removed.



## LEGAL STATUS

[Date of request for examination]

24.10.2002

[Date of sending the examiner's decision of rejection]

[Kind of final disposal of application other than the  
examiner's decision of rejection or application]

converted registration]

[Date of final disposal for application]

[Patent number]

[Date of registration]

[Number of appeal against examiner's decision of rejection]

[Date of requesting appeal against examiner's decision of rejection]

[Date of extinction of right]

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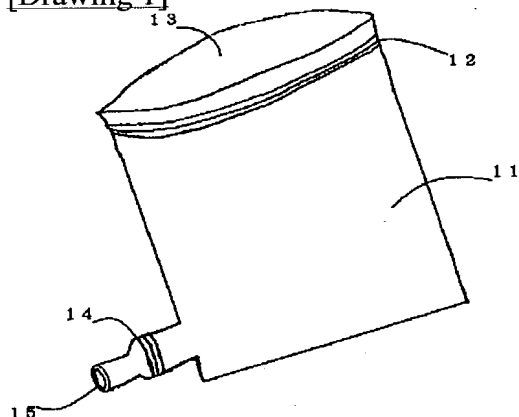
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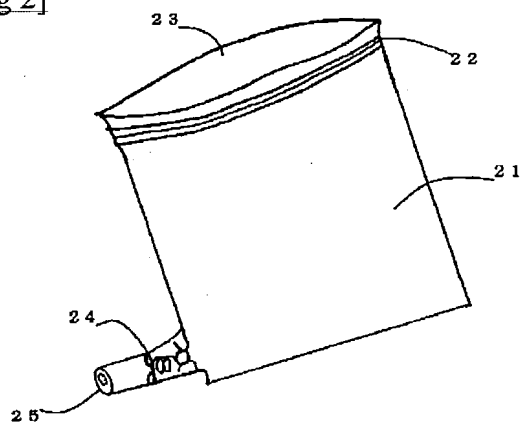
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## DRAWINGS

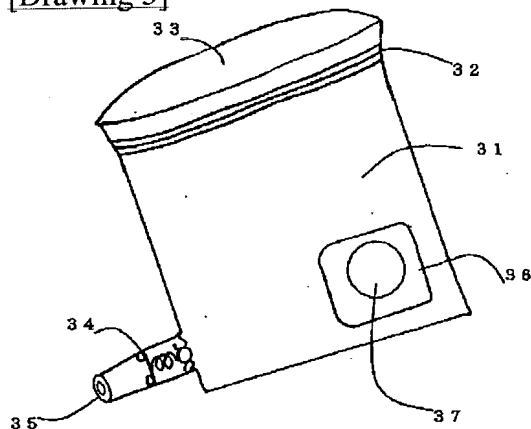
[Drawing 1]



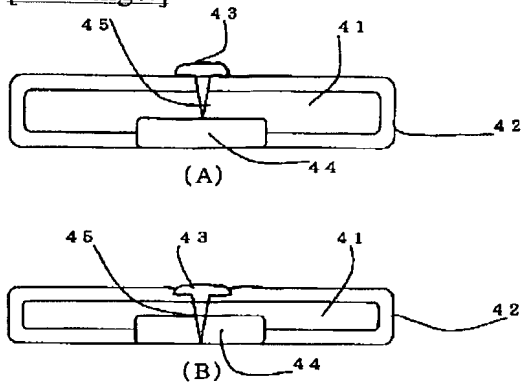
[Drawing 2]



[Drawing 3]



[Drawing 4]



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DESCRIPTION OF DRAWINGS

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[Brief Description of the Drawings]

[Drawing 1] Structure of an example 1

[Drawing 2] Structure of an example 2

[Drawing 3] The bag containing a deoxidant

[Drawing 4] The destructive approach of the bag of a deoxidant

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## DETAILED DESCRIPTION

## [Detailed Description of the Invention]

[0001]

[Industrial Application] This invention relates to the container about the preservation container for saving food in a refrigerator etc. which prevents food oxidation still simpler.

[0002]

[Description of the Prior Art] Although there was structure which intercepts the inside of a bag from the gas besides a bag like a plastic bag with a chuck about the container for food preservation conventionally, tips were taken to take out an inner gas. For this reason, the oxygen in a container oxidized and had food and there was a fault, such as losing flavor. moreover, although there were also structure which has a simple pump with a solid-state container, and sucks out inner air etc. with this pump, and monochrome to obtain, structure was not able to become complicated and it was not able to provide cheaply.

[0003]

[Problem(s) to be Solved by the Invention] In order to save food in a refrigerator etc., without dropping the taste with sufficient freshness again, it is necessary to discharge the gas inside a preservation container simple. Moreover, it must be further effective if the oxygen in the gas which remained is eliminated.

[0004]

[Means for Solving the Problem] In order to solve the above-mentioned technical problem, this invention person adopted the following structures. That is, this bag considers as the bag of the structure where a gas is intercepted, in a bag the outside of a bag by the resin bag-making for food preservation, and gas attraction opening with which human being can suck out an inner gas by the mouth is prepared. And after this resin bag-making prepares the chuck and attracts the gas in this bag, it intercepts a gas by this chuck so that the gas besides a bag may not advance into a bag.

[0005] Or what is necessary is just to make the gas which prepared the check valve and was once discharged not flow backwards in a bag, in order to intercept a gas to gas attraction opening which attracts the gas in the bag for these food preservation. It becomes possible by preparing a check valve to maintain a sanitary condition, without the component in opening entering in a bag. And the deoxidant is put into the interior of this food preservation container if needed, and the deoxidant is stored in the container in which one more step of thing broken easily is still more possible in the bag. And what is necessary is to break the container in which this thing [ breaking easily ] is possible, to make the gas in which it remained in the container touched with this deoxidant, and just to remove residual oxygen.

[0006]

[Function] In case food is saved with the above structures, it becomes possible for blowdown to become possible and to supply the gas in a bag cheaply simple, again. Moreover, preservation of food is attained, maintaining freshness by removing residual oxygen, although the oxygen of the air which remained in the bag oxidized food, freshness was dropped and the taste worsened.

[0007]

[Example 1] Based on the actual example, it explains to the detail further below. Drawing 1 shows the 1st example of this invention. 11 is a body of a plastic bag here, and it is opening of the bag into which 12 puts the chuck section and 13 puts food. The air of a suck sake inhales 15 by the mouth, it is opening, and 14 is the chuck section for intercepting air. If food is put into a bag, the chuck of 12 will be closed, then 15 will inhale and the gas in a bag will be sucked out of opening with people's opening. Next, the chuck of 14 is intercepted with the air besides a closing bag. Then, the air besides a bag does not go into the inside of a bag.

[0008]

[Example 2] Drawing 2 shows the example 2. 21 is a body of a plastic bag here, and it is opening of the bag into which

22 puts the chuck section and 23 puts food. The air of a suck sake inhales 25 by the mouth, it is opening, and 24 is a check valve for intercepting air. If food is put into a bag, the chuck of 22 will be closed, then 25 will inhale and the gas in a bag will be sucked out of opening with people's opening. Then, although inner air is sucked out for that of a check valve outside by \*\*\*\*\*, it is intercepted by the inside of a bag from outer air. Therefore, the air besides a bag does not go into the inside of a bag.

[0010] Next, what put the deoxidation-ized agent into the bag destroyed simply in this bag is set. This showed drawing 3. That is, 31 is a body of a plastic bag here, and it is opening of the bag into which 32 puts the chuck section and 33 puts food. The air of a suck sake inhales 35 by the mouth, it is opening, and 34 is a check valve for intercepting air. And 36 is a bag containing a deoxidizer (age loess of Mitsubishi Gas Chemical), and 37 is a carbon button for destroying.

[0011] Drawing 4 expresses the cross section of the bag containing a deoxidant. (A) is the bag of entering a deoxidizer, before being destroyed, and the mat with which a deoxidizer and 42 are destroyed for 41 and a carbon button and 44 are destroyed for a bag and 43, and 45 are the pins for destruction. (B) shows the place which destroyed the mat 44 by the push pin 45 for after [ 43 ] destruction (i.e., a carbon button).

[0012] That is, after putting food into a bag 31 from opening of the bag of 33 in drawing 3, shutting the chuck of 32, and 35 inhaling and sucking air out of opening, a carbon button 37 is pushed, an inside bag is destroyed, and the air in a deoxidant and a bag is touched. Then, residual oxygen is eliminated by the deoxidant and inner food cannot be touched at oxygen.

[0013]

[Effect of the Invention] As explained above, according to this invention, the air in a food preservation bag can be easily sucked out with human being's opening, and food preservation becomes possible where the air in a bag is discharged. Moreover, where it could remove with the deoxidant and food is isolated from oxygen, preservation also of the residual oxygen in a bag is attained.

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CLAIMS

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[Claim(s)]

[Claim 1] The simple vacuum preservation container with which it is the resin bag-making for food preservation, and said bag is characterized by having gas attraction opening with which people can suck out an inner gas by the mouth with the structure where a gas is intercepted in a bag the outside of a bag [Claim 2] The resin bag-making for said food preservation is a simple vacuum preservation container given in the 1st term of a claim characterized by intercepting a gas by said chuck so that the gas besides a bag may not advance into a bag after having a chuck and attracting the gas in said bag. [Claim 3] The simple vacuum preservation container given in the 1st term of a claim characterized by having a check valve in order to intercept a gas to gas attraction opening which attracts the gas in the bag for said food preservation [Claim 4] It is the simple vacuum preservation container given in the 1st term of a claim which has a deoxidant inside said food preservation container, and is characterized by a deoxidant removing further one more step of oxygen in which it is easily stored in the container which can be destroyed and remained in the container by [ said ] destroying easily the container which can be destroyed in a bag.

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[Translation done.]